

# WitIPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	1.5 kg (25%)	80 %	6
Grain	Briess - Pilsen Malt	1 kg (16.7%)	80.5 %	2
Grain	Munich Malt	0.5 kg (8.3%)	80 %	18
Grain	Briess - Wheat Malt, White	0.5 kg (8.3%)	85 %	5
Grain	Wheat, Flaked	2.5 kg (41.7%)	77 %	4